

## Wine-Expertise



Name:	2022 Graacher Himmelreich Riesling Kabinett
Producer:	Gutsabfüllung Weingut Max Ferd. Richter
Quality level:	Prädikatswein "Kabinett"
Area and grape:	Mosel Riesling
Analytical data:	Alc. 7,5 % vol. • 57,5 g/l Residual sugar • 8,1 g/l acidity.
Vineyard:	This Riesling is being picked in the Graacher Himmelreich. The vineyard is situated south east. The Devonian slate stone has got rich clayish compounds and thus is keeping humidity perfectly well. Grafted vines have been planted in 1965. "Himmelreich" translates "kingdom of heaven" – no easier way to get there than enjoying it every day!
The wine:	Ripe and healthy grapes had been hand picked end September 2022. Fermentation was done temperature controlled by indigenous yeast in traditional 1.000 litre old oak barrels (Fuders). Bottling was effected 23 <sup>rd</sup> February 2023.
Taste:	"From 80- to 90-year-old vines picked at 80° Oechsle, the 2022 Graacher Himmelreich Riesling Kabinett offers a clear, pure and fresh, coolish and flinty bouquet of crushed stones and bright, ripe fruits. Round and with ripe, crystalline acidity, this is a charmingly aromatic Himmelreich Kabinett with stunningly crisp and vivacious, mineral acidity on the finish. Tasted at the domaine in May 2023." <b>Stephan Reinhardt for Robert Parker's Wine Advocate (93/100)</b>

Serving:  
recommendations: Aperitif or to match light seasonal dishes of vegetables, white asparagus, white meat, cooked fish; oriental and spicy plates.

Drinking  
Temperature: 10° C  
= 50° F

Ageing: 2029  
– 2041

Label:

